

## **Appetizers**

A Rainbow of Tortilla Chips  
avocado-cilantro mousse and spiced tomato salsa 9

Smoked White Fish Spread  
tomato, capers, black olive salsa and crostini baguette 14

Lightly Breaded Baby Calamari Rings  
lemon aioli and Mediterranean chutney 13

Lightly Battered Island-Spiced Rock Shrimp  
Indian curry and spiced mango sauce 11

Spicy Calypso Chicken Wings  
celery and bleu cheese dipping sauce 12

Duo of Charcoal-Grilled Angus Sirloin Mini-Burgers  
pommes frites and homemade barbecue sauce 12

## **Salads n' Such**

♥ Organic Mixed Green Salad  
breakfast radish, hearts of palm,  
mushroom and carrot vinaigrette 11

♥ Niçoise Salad  
seared Ahi tuna, organic mixed greens, tomato,  
green beans, bell pepper, hard-boiled eggs, potato,  
black olives, anchovy and aged balsamic dressing 18

Cascade Salad  
baby iceberg lettuce, smoked chicken, bacon,  
tomato, hard-boiled eggs, hearts of palm, blue cheese,  
avocado and sweet mustard vinaigrette 16

Romaine Lettuce, Garlic Croutons & Aged Parmesan 12  
add: island-spiced rock shrimp 20 jerk-spiced chicken 18  
grilled marinated churrasco steak 19

Vine-Ripe Tomato Tart  
goat cheese, black olives,  
speck prosciutto and basil oil vinaigrette 17

♥ Traditional Peruvian Ceviche  
marinated grouper with lime juice, red onion and cilantro 15

♥ Selection of Seasonal Tropical Fruit  
mango, papaya, melon, banana, pineapple, kiwi, berries, watermelon, macadamia  
nuts with organic honey and yogurt 17

## **Organic Gourmet Cuisine**

*'Sans Heat' Preparation, All-Vegetarian*

♥ Heirloom Tomato Soup  
almonds, cucumber salpicon and basil infusion 12

♥ Hearts of Palm Napoleon  
tomato, black olives, onion, infused lemon oil 13

♥ Sweet Corn Salad  
tomato, avocado, red onions, fresh cilantro 12

♥ Organic Summer Zucchini  
fresh basil, pine nuts & extra virgin olive oil 12

*For your convenience, an 18% gratuity will be added to your check,  
subject to your discretion & may be increased, decreased, or eliminated*

## **Seasonal Florida Stone Crab Claws**

whole grain mustard sauce  
5 medium claws 30  
3 Large jumbo claws 36

## **Sandwiches**

*Choice of Red Bliss Potato Salad, Crisp Fries,  
Fresh Fruit or Vegetable Chips*

Smoked Turkey Breast Sandwich  
hickory bacon, vine-ripe tomato, bibb lettuce  
whole grain country bread, West Indies spiced mayo 14

Maine Lobster Salad Sandwich  
mango, pineapple, fresh cilantro  
on foccacia roll and rémoulade sauce 17

Key West Grouper Sandwich  
lettuce & tomato on luau bread, tropical salsa  
choice of grilled, pan-seared or blackened 18

♥ Grilled Vegetables in a Whole Wheat Wrap  
eggplant, portobello mushrooms, bell peppers,  
zucchini, fresh basil, tomato, smoked gouda 12  
with marinated grilled breast of chicken 18

Charcoal-Grilled Angus Beef Burger  
lettuce, tomato, onion on a Kaiser roll  
choice of cheese: American, Swiss, bleu,  
cheddar, provolone or pepper jack 15

## **From Our Grill**

*Served with Stuffed Chayote & Banana Plantain  
Choice of sauce: Creole, Pico de Gallo or Jamaican Jerk*

- ♥ Gulf Florida Grouper Filet 23
- ♥ Center Cut Ahi Tuna Filet 25
- ♥ Jumbo Shrimp "Gambas" 27
- ♥ Organic Chicken Breast 22
- ♥ Grass-Fed Beef Flat-Iron Steak 24

## **Signature Plates**

♥ Seared Ahi Tuna "Basquaise Style"  
organic wild rice and grilled vegetable 26

Marinated Grass-Fed 'Churrasco' Steak  
grilled asparagus, mashed purple potato  
classic chimichurri sauce 25

♥ Herb Crusted Organic Chicken Breast  
grilled portobello mushroom and lemon sauce 24

Penne Pasta 'Provençale'  
tomato, black olive, capers, onion,  
tossed in organic extra virgin olive oil 14

## ♥ *Spa Selections*

*Executive Chef Cascade, Philippe Ruiz  
Sous Chef de Cuisine, Gaston Vargas*

*For your convenience, an 18% gratuity will be added to your check,*